

# Use and Care Guide



## **KitchenAid®**

<b>Table of Contents</b>	
(complete) .....	2
<b>A Note to You</b> .....	2
<b>Oven Safety</b> .....	3
<b>Getting to Know Your Oven</b> .....	5
<b>Using Your Oven</b> .....	6
Using EASY CONVECT* Conversion .....	22
<b>Caring for Your Oven</b> .....	39
<b>Using the Self-Cleaning Cycle</b> ...	41
<b>Troubleshooting</b> .....	45
<b>Requesting Assistance or Service</b> .....	47
<b>Index</b> .....	51
<b>Warranty</b> .....	52

**1-800-422-1230**

In the U.S.A., call us  
with questions or comments –  
24 hours a day, 7 days a week.

## **KITCHENAID® Electric Built-In Thermal-Convection Ovens**

**Models: KEBS278D KEBS207D KEBS277D KEBS247D  
KEBS208D KEBS107D KEBS177D KEBS147D**

**PART NO. 4449000**

5/95

# Table of Contents

<b>A Note to You</b> .....	2	Dehydrating .....	31
<b>Oven Safety</b> .....	3	Raising bread .....	33
<b>Getting to Know Your Oven</b> .....	5	The oven vent(s) .....	34
<b>Using Your Oven</b> .....	6	Cooking tips .....	34
Using the electronic oven control .....	6	<b>Caring for Your Oven</b> .....	39
Oven settings .....	10	Cleaning your oven and controls .....	39
Setting the clock .....	11	Using and replacing the oven lights ....	40
Using the timer .....	12	<b>Using the Self-Cleaning Cycle</b> .....	41
Baking or convection baking .....	13	Before you start .....	41
Roasting .....	14	Before setting the controls .....	42
Adjusting oven temperature .....	16	Setting the controls .....	42
Using the temperature probe .....	17	For best cleaning results .....	44
Using CONVECT FULL MEAL .....	19	How the cycle works .....	44
Using EASY CONVECT*		<b>Troubleshooting</b> .....	45
Conversion .....	22	<b>Requesting Assistance or Service</b> .....	47
Broiling .....	24	<b>Index</b> .....	51
Convection broiling .....	26	<b>Warranty</b> .....	52
Timed cooking .....	27		

## A Note to You

*Thank you* for buying a KITCHENAID\*appliance!

KITCHENAID appliances have everything you would expect of a superior appliance, plus the distinct style and thoughtful details which contribute to the overall look of your home and your enjoyment of it. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully.

Also, please complete and mail the enclosed Product Registration Card (U.S.A. or Canadian, whichever applies to you).

### Please record your model's information.

Whenever you call our Consumer Assistance Center at 1-800-422-1230 (in U.S.A.) or your authorized Inglis Limited\*\* Appliance Service company (in Canada) (see page 48), you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5 for location of plate).

Please also record the purchase information.

**NOTE:** You must provide proof of purchase or installation date for in-warranty service.

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Purchase/  
Installation Date** \_\_\_\_\_

**Builder/Dealer  
Name** \_\_\_\_\_

**Address** \_\_\_\_\_

**Phone** \_\_\_\_\_

# Oven Safety

**Your safety is important to us.**

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

## **WARNING**

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

## IMPORTANT SAFETY INSTRUCTIONS

### **WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

#### **General**

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- **CAUTION:** Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.

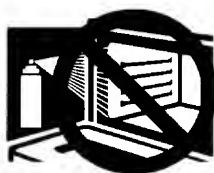
continued on next page

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the oven. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

## **When using the oven**

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given

off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.

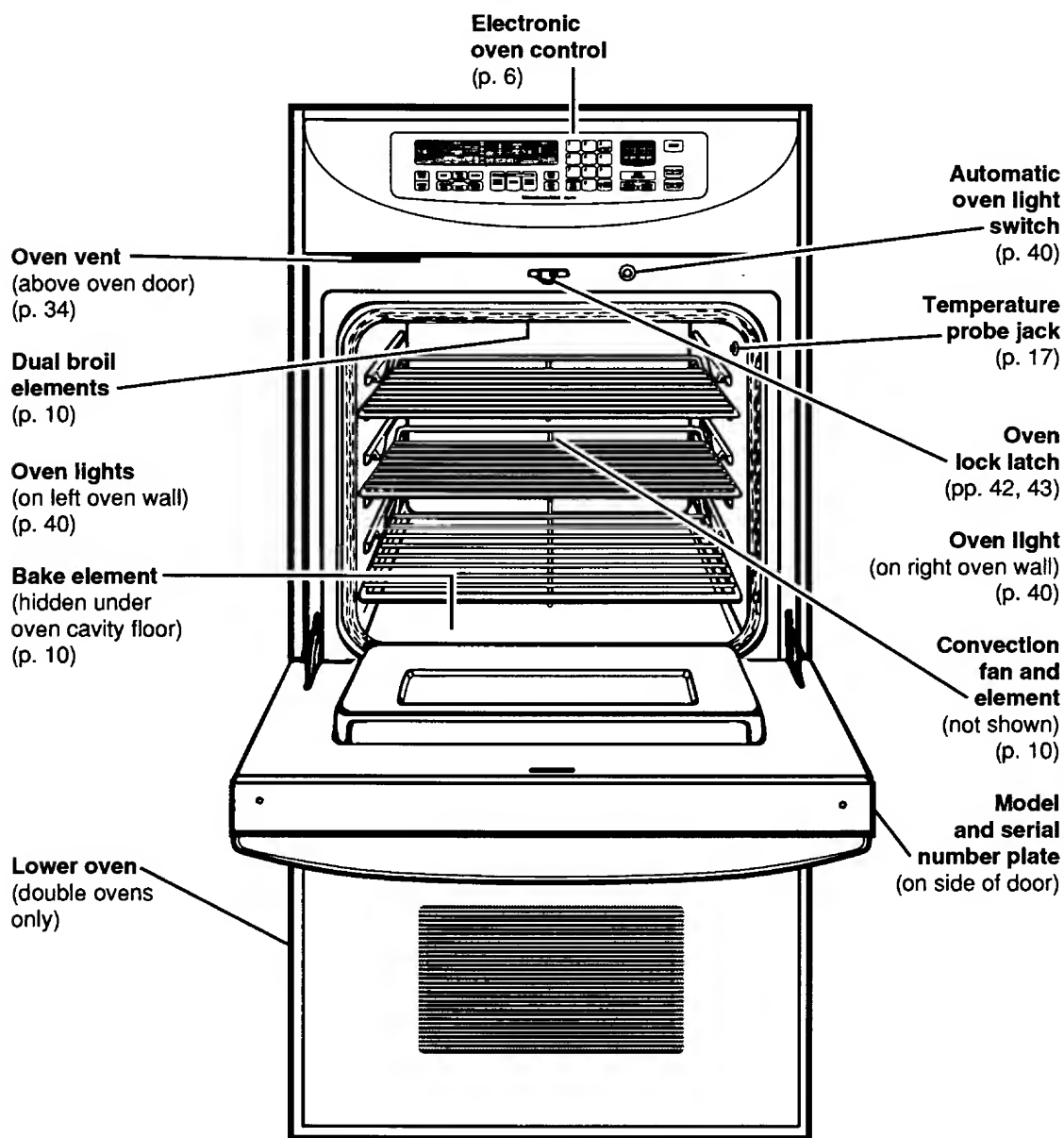
**– SAVE THESE INSTRUCTIONS –**

# Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven. To help you find information on specific parts or features quickly, page references are included.

## Feature locations

(Models KEBS208D and KEBS278D shown)



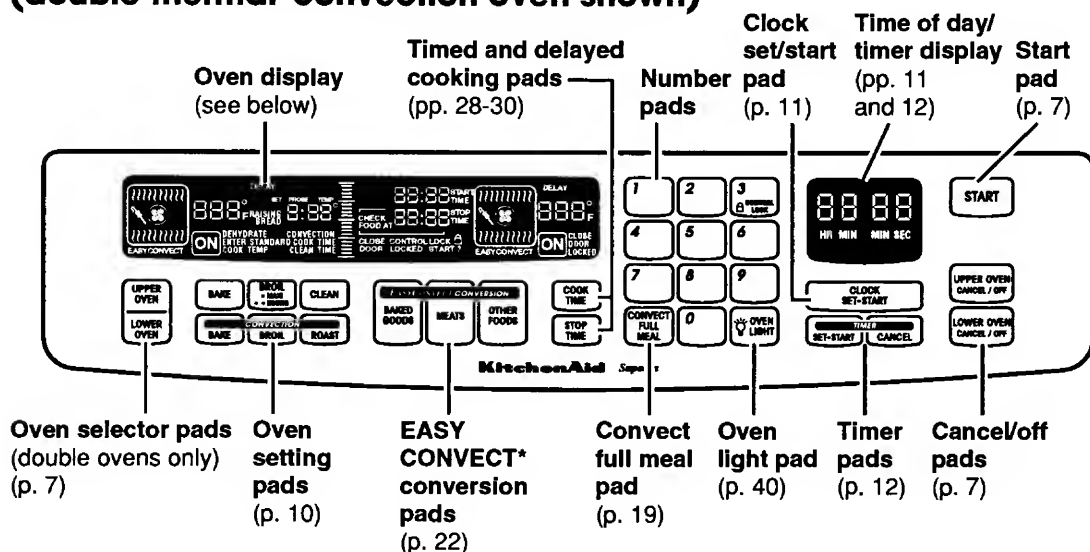
# Using Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

## Using the electronic oven control

(double thermal-convection oven shown)



### Display/clock

- **When you first plug in the oven**, a tone will sound, the display will be fully lit for a few seconds, and the display will show the last time set and "PF" (power failure). If, after you set the clock (page 11), the display again shows "PF", your electricity was off for a while. Reset the clock.
- **The display will show "Err"** and three short tones will sound if a time or temperature is incorrectly entered.

**To set your oven to cook in Celsius Instead of Fahrenheit:**

**PRESS and hold for 5 seconds**



You will know you are in Celsius when "F" disappears. To switch back to Fahrenheit, press and hold BROIL again for 5 seconds. ("F" will reappear.)

**If you need to convert temperatures from Celsius to Fahrenheit or vice versa, you can refer to this chart:**

### Temperature replacement values

38°C-100°F	163°C-325°F
60°C-140°F	177°C-350°F
66°C-150°F	191°C-375°F
77°C-170°F	204°C-400°F
93°C-200°F	218°C-425°F
121°C-250°F	232°C-450°F
135°C-275°F	246°C-475°F
149°C-300°F	260°C-500°F

## Starting an operation

After programming a function, you must **press the Start pad to start the function.** If you do not press the Start pad within 5 seconds of programming, "START?" will show on the display as a reminder.



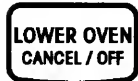
## Canceling an operation

The Cancel/Off pad will cancel any function, except for the Clock and Timer functions. When you press the Cancel/Off pad, the large display will show the time of day or, if Timer is also being used, the time remaining.



(single ovens)

OR



(double ovens)

**NOTE:** You may hear a fan blowing in the oven even after you press the Cancel/Off pad. This is the cooling fan. It will turn off when the oven cools off to a certain temperature.

## Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

**To change pitch and loudness of key tone:**

**PRESS and hold for 5 seconds**



A short tone will sound and "Snd" and "Hi" or "Lo" will appear on the display. Repeat the step above to change to the other setting.

To turn on and off timed cooking reminder tones (double ovens)/to turn on and off end-of-cycle tones (single ovens):  
**PRESS and hold for 5 seconds**



To turn on and off timer reminder tones (double ovens)/to turn on and off all reminder tones (single ovens):

**PRESS and hold for 5 seconds**



To turn on and off all tones (double ovens)/to turn on and off key pad entry tones (single ovens):

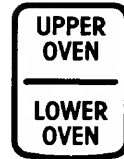
**PRESS and hold for 5 seconds**



A short tone will sound and "Snd" and "ON" or "OFF" will appear on the display to tell you the signals have been changed. Repeat the step above to turn the signals back on.

## Selecting an oven (double ovens)

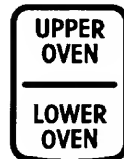
To choose the oven you want to use, press the Upper Oven or Lower Oven pad.



## Finding out which oven is in use (on double ovens)

Press the Upper Oven or Lower Oven pad.

Upper oven or lower oven information will be displayed and the outer oven cavity symbol for the oven being programmed will flash.



## Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.


### NOTES:

- **Control lock** is only available when oven is not active or set. On single ovens, control lock is not available during the Self-Cleaning cycle or the Sabbath mode.
- **On single ovens**, the Cancel/Off pad will still work during control lock.
- **Control lock** will not disable the Timer.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

### To lock or deactivate the control panel:

Press and hold the Control Lock pad




(Number Pad 3) for five seconds. A single tone will sound and "CONTROL LOCK  will appear on the display.

### To unlock the control panel:

Press and hold the Control Lock pad



(Number Pad 3) for five seconds. A single tone will sound after five seconds and "CONTROL LOCK  will disappear from the display.



## Setting your oven for the Jewish Sabbath

If you want to set your oven to meet “no work” requirements for the Jewish Sabbath, follow these steps:

1. **Turn** the oven light on or off, as desired, by pressing the Oven Light pad. The oven light will stay turned on or off, whichever you chose, while in the Jewish Sabbath mode. Opening the door will not switch the oven light throughout the Sabbath mode.

2. **Press BAKE.**



3. **Press** Number Pads to set the temperature you want.



(example for 325°F)

4. **Press START.** Wait for the oven to preheat. (A tone will sound when oven is preheated.)



5. **Press and hold** Number Pad 6 for 5 seconds to go into the Sabbath mode.



### NOTES:

- **The Sabbath mode** is only available with the Bake function.
- **To use both ovens in the Sabbath mode**, both ovens must be programmed before going into the Sabbath mode by pressing and holding Number Pad 6 for 5 seconds.

### What your oven will do while in the Sabbath mode:

- **The temperature displays** of the active ovens will show “Sab”.
- **To prevent accidental key pad presses**, only the 1-9, Start, Upper Oven, and Lower Oven key pads will work. (On single ovens, the Cancel/Off pad will also work.)

- **No tones** will sound.
- **No prompts**, error messages, start times, or temperature changes will be displayed.
- **The ON Indicator Light** will light up when the oven is heating and will go off when the oven stops heating.

**NOTE:** Open the oven door when the elements are off. While the door is open, the elements will not turn on. Elements turn back on a few seconds after the door is closed.

### To set a temperature during the Sabbath mode:

1. **Press** a Number Pad for the desired temperature. Each Number Pad is programmed for a specific set temperature:

NUMBER PAD	SET TEMPERATURE
1	170°F (75°C)
2	200°F (95°C)
3	250°F (120°C)
4	275°F (135°C)
5	300°F (150°C)
6	325°F (160°C)
7	350°F (175°C)
8	375°F (190°C)
9	400°F (205°C)
0	450°F (232°C)

2. **Press START.**



### To end the Sabbath mode:

- **Press and hold** Number Pad 6 for 5 seconds. (You only need to do this step once for a double oven.)

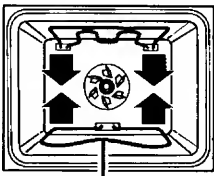
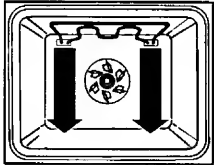
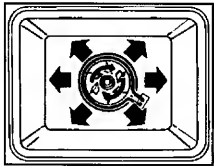
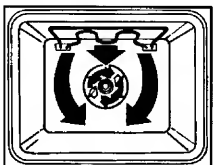
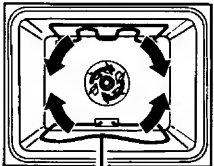
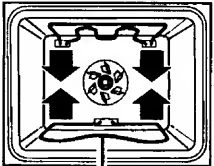


### If a power failure occurs during the Sabbath mode:

The oven will automatically return to the Sabbath mode at the desired temperature when power returns.

## Oven settings

This chart tells you when to use each setting. It also explains which elements heat up for each setting.

SETTING	DIAGRAM	SETTING INFORMATION
<b>BAKE</b> Use this setting for baking and heating casseroles.	 <p>Bake element (not visible)</p>	<ul style="list-style-type: none"> <li>• The bottom element and both top elements heat up.</li> <li>• During baking, the elements will turn on and off to maintain the oven temperature.</li> </ul>
<b>BROIL (MAXI/ECONO)</b> Use this setting for broiling regular-sized and smaller cuts of meat, poultry, and fish.		<ul style="list-style-type: none"> <li>• Both top elements heat during Maxi Broil. (Maximum browning coverage.)</li> <li>• Only the inner element heats up during Econo Broil. (Browning coverage in center only.)</li> </ul>
<b>CONVECTION BAKE</b> Use this setting for foods which require gentle heating and for baking breads and cakes. Use also when baking large quantities of food on more than one oven rack.		<ul style="list-style-type: none"> <li>• For faster preheating, the bottom element and both top elements heat up until oven reaches desired temperature. After preheat, only the rear element heats up (and in some models the bottom element heats up).</li> <li>• For even heating, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<b>CONVECTION BROIL</b> Use this setting for broiling thick cuts of meat.		<ul style="list-style-type: none"> <li>• Both top elements heat up.</li> <li>• For even heating, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<b>CONVECTION ROAST</b> Use this setting for roasting and baking on one rack.	 <p>Bake element (not visible)</p>	<ul style="list-style-type: none"> <li>• The bottom element and both top elements heat up.</li> <li>• For even heating and faster cooking, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<b>CLEAN</b> Use this setting for self-cleaning only.	 <p>Bake element (not visible)</p>	<ul style="list-style-type: none"> <li>• The bottom element and both top elements heat up.</li> </ul>

## Setting the clock

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

**NOTE:** If a timed oven function is active or programmed, you cannot change the clock. If an untimed oven function is active or programmed, you can change the clock, however the start time will disappear.

### 1. Press Clock Set/Start pad.

PRESS



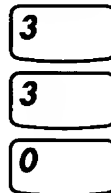
YOU SEE



(last time of day set)

### 2. Set time.

PRESS



YOU SEE



### 3. Start clock.

If time has not been entered correctly, three short tones will sound and "Err" will be displayed. The display will show the closest valid time. Repeat Steps 2 and 3 to re-enter the time of day.

PRESS



YOU SEE



**NOTE:** You can clear the time of day from the display by pressing and holding CLOCK SET/START for 5 seconds. Repeat to see time of day on display again.

## Using the timer

The Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 99 hours, 59 minutes or in minutes and seconds up to 99 minutes, 59 seconds.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Press Timer Set/Start pad.

- **Once** to set hours and minutes
- **Twice** to set minutes and seconds

PRESS



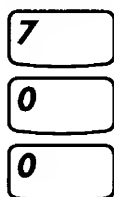
YOU SEE



(example shows hours and minutes timer setting 1)

### 2. Set time.

PRESS



YOU SEE



(example shows a 7-hour timer setting)

### 3. Start Timer.

The Timer will begin counting down immediately after you press the Timer Set/Start pad or Start pad.

PRESS



YOU SEE



### 4. When time is up, turn off Timer.

When time is up, you will hear four tones. Press the Timer Cancel pad to clear the display.

YOU SEE



## To change the timer during its operation:

1. **Press** Timer Set/Start pad.
2. **Enter** new desired time.
3. **Press** Timer Set/Start pad.

## To cancel the timer during its operation:

You can cancel the Timer any time during its operation. Press the Timer Cancel pad.

**PRESS**

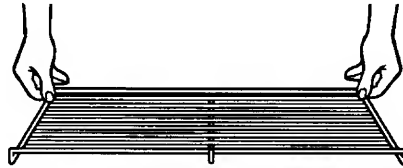


## Baking or convection baking

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Position racks.

For correct rack placement, see "Rack positions" on page 34 and "Rack placement" chart on page 35.



### 2. Choose baking setting.

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

**PRESS**



**OR**

**PRESS**



**YOU SEE**



**YOU SEE**

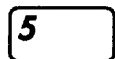
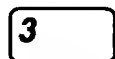


### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F for Bake or 300°F for Convection Bake.

**NOTE:** See a reliable cookbook or your convection oven cookbook for temperature recommendations.

**PRESS**



**YOU SEE**



(example for Bake at 375°)

# Using Your Oven

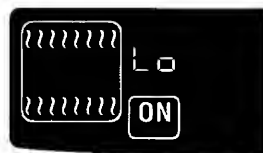
## 4. Preheat oven.

After the temperature reaches 170°F, the temperature display will show the actual oven temperature at each 5°F increase and stop at the set temperature. One long tone will sound when oven is preheated.

**PRESS**



**YOU SEE**



(example for Bake)  
("Lo" is displayed  
after 5 seconds if  
oven temperature is  
below 170°F)

## 5. Put food in oven.

**NOTE:** If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

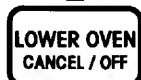
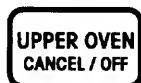
## 6. After cooking, turn off oven.

**PRESS**



(single ovens)

OR



(double ovens)

**YOU SEE**

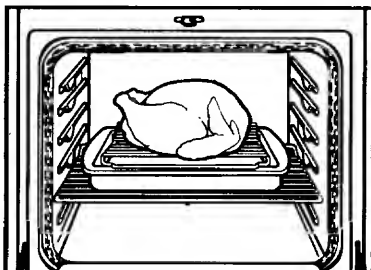
(display will go blank)

# Roasting

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

## 1. Prepare oven.

Position the rack properly. For correct rack placement, see "Rack positions" on page 34. Place food in the oven. For large roasts and turkeys, place rack in position 1 or 2.



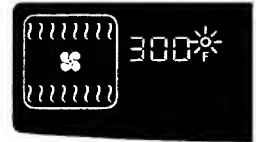
## 2. Choose setting.

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS



YOU SEE

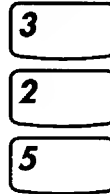


## 3. Set temperature (optional).

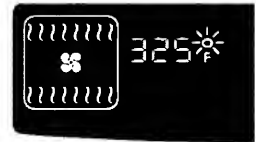
Do this step if you want to set a temperature other than 300°F.

**NOTE:** See your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F temperature setting)

## 4. Start oven.

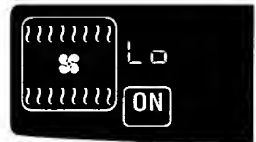
**NOTES:**

- **After the temperature** reaches 170°F, the temperature display will show the actual oven temperature at each 5°F increase and stop at the set temperature.
- **If you want to change** the roasting temperature after roasting has begun, repeat Steps 2, 3, and 4.

PRESS



YOU SEE



("Lo" is displayed after 5 seconds if oven temperature is below 170°F)

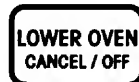
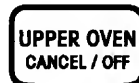
## 5. After cooking, turn off oven.

PRESS



(single ovens)

OR



(double ovens)

YOU SEE

(display will go blank)

---

## Adjusting oven temperature

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following the steps below. The control will “remember” the selected offset even after the power has been interrupted or lost.

**NOTE:** DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Press and hold Bake pad for 5 seconds.

Release the pad when a number and CAL appear on the temperature display and you hear a tone.

#### PRESS



Hold for  
5 seconds

#### YOU SEE



(factory setting of “0”)

---

### 2. Set new offset temperature.

You can set the offset temperature adjustment as low as -35°F (-21°C) or as high as +35°F (+21°C). Each time you press the Bake pad, the displayed temperature will increase by 5°F (3°C). Each time you press the Broil pad, the displayed temperature will decrease by 5°F (3°C). (To determine the amount of adjustment needed, see the chart on page 17.)

#### PRESS



OR



#### YOU SEE



(example when making  
oven 10°F hotter)

**NOTE:** If there is no “F” after the temperature, you are in the Celsius mode.

---

### 3. Enter the adjustment.

**NOTE:** If you press the Cancel/Off pad instead of the Start pad, the offset temperature will stay the same.

#### PRESS



#### YOU SEE

(display will go blank)



## How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more done	+5°F to +10°F/ +3°C to +6°C
Moderately more done	+15°F to +20°F/ +8°C to +12°C
Much more done	+25°F to +35°F/ +16°C to +21°C
A little less done	-5°F to -10°F/ -3°C to -6°C
Moderately less done	-15°F to -20°F/ -8°C to -12°C
Much less done	-25°F to -35°F/ -16°C to -21°C

## Using the temperature probe

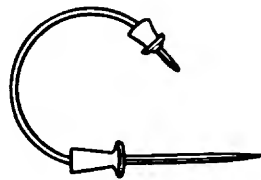
### (upper/single oven only)

The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when baking, roasting any type of meat or poultry, or cooking casseroles with liquid.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Insert probe into food.

Insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.



### 2. Put food in oven.

Place meat on the convection roasting rack, place rack on broiler pan and grid, and place pan in the center of the oven.

### NOTES:

- **Do not use** the Temperature Probe when broiling, convection broiling, dehydrating, or raising bread.
- **Unplug** the Temperature Probe before self-cleaning the oven.

continued on next page

### 3. Connect probe to oven.

Insert the plug into the jack located on the right oven wall. (Keep the top of the probe as far as possible from the heat source.)



#### YOU SEE



(on double ovens, the upper oven cavity symbol flashes to tell you which oven you are setting)

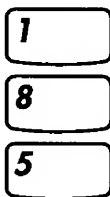
### 4. Close oven door.

### 5. Set temperature (optional).

Do this step if you want to set an internal food temperature (from 130°F-190°F) other than 160°F.

**NOTE:** See a reliable cookbook or your convection oven cookbook for internal food temperature recommendations.

#### PRESS



#### YOU SEE

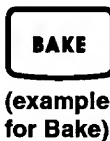


(example shows 185°F Internal temperature setting)

### 6. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

#### PRESS



(example for Bake)

#### YOU SEE

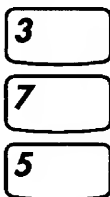


### 7. Set temperature (optional).

Do this step if you want to set an oven temperature other than the one displayed.

**NOTE:** See a reliable cookbook or your convection oven cookbook for oven temperature recommendations.

#### PRESS



#### YOU SEE



(example shows 375°F temperature setting)

### 8. Start oven.

#### NOTES:

- If you do not choose a cook setting and press START, the oven will default to bake at 350°F and start. If you want to cook with another setting or at another temperature, do Steps 6 and 7 above and press START.

#### PRESS



#### YOU SEE



(example for Bake)

- **The temperature display** will show the set oven temperature throughout temperature probe cooking.
- **After the food temperature** reaches 130°F, the probe display will show the actual food temperature at each 5°F increase and stop at the set temperature. Four tones will sound and “End” will show when food reaches the set temperature. The oven then shuts off.

- **If you want to change** the probe temperature after cooking has begun:
  - Unplug the probe, then plug it back in. You will be prompted for a new probe temperature. Next, repeat Steps 5 and 8 in that order. You may also change the oven temperature at this point by pressing the desired cook setting pad again.

**OR**

- Repeat Steps 6, 5 and 8 in that order. At Step 6, you will be prompted for a new probe temperature. You may also change the oven temperature at this point by pressing the desired cook setting pad again.

---

## 9. After cooking, unplug probe.

The plug symbol will remain lit until you unplug the Temperature Probe.

---

## 10. Remove food from oven.

(This prevents overcooking.)

---

## 11. Clean probe.

Wash with a soapy sponge and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods. You can also clean the probe in a dishwasher.

### **WARNING**

#### **Burn Hazard**

Oven and probe will be hot. Use an oven mitt or a pot holder to remove the probe. Failure to do so could result in burns.

---

## Using CONVECT FULL MEAL

### (upper oven/single oven/both ovens on Models KEBS208D and KEBS278D)

Convect Full Meal lets you choose from among ten preset oven convection cooking cycles, all using the convection fan. These cycles store commonly used cooking times, cooking temperatures, and probe temperature settings. Convect Full Meal saves you time by limiting the number of pads you have to press when cooking a favorite cycle. CONVECT FULL MEAL also lets you set your own favorite cycle (either convection or nonconvection).

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

**continued on next page**

# Using Your Oven

## 1. Place food in cold oven.

If you need the Temperature Probe for your cycle (settings 6-0 in chart on page 21), insert probe into food. (Follow Steps 1-4 in "Using the temperature probe" on page 17.)

## 2. Press Convect Full Meal pad.

PRESS



YOU SEE



("C" stands for "cycle,"  
"F" stands for "favorite")

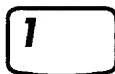
## 3. Press desired Number pad.

Use the "Convect full meal chart" on page 21 as your guide for selecting a cycle.

### NOTE:

- **On double ovens**, the cavity symbol flashes to tell you which oven you are setting.
- **You can change** the Convect Full Meal cycle any time before pressing the Start pad by repeating Step 3.
- **You can program your own setting**, which you can then select in the future by pressing just CONVECT FULL MEAL and START. (See page 21 for more information.)

PRESS



YOU SEE



(example for cycle 1)



## 4. Start oven.

PRESS



YOU SEE



## 5. When the Convect Full Meal cycle is done:

Four tones will sound, followed by four reminder tones every minute until you open the door, remove the probe, or press the Cancel/Off pad (if the reminder tone is not disabled).

YOU SEE



## Convect full meal chart

CYCLE NUMBER	CONVECTION CYCLE	OVEN TEMP	TIME OR PROBE TEMP	FOOD OR MEAL
1	Conv. Roast	325°F	1 hr	Meal#1: Spinach and ricotta stuffed meat loaf, Baked potatoes, Fall apple cake
2	Conv. Roast	325°F	1½ hrs	Meal#2: Pesto stuffed turkey breast, Caramel-sweet potato casserole, Rhubarb-pineapple crisp
3	Conv. Roast	350°F	40 min	Meal#3: Pork chops with currant-nut stuffing, Cherry cobbler
4	Conv. Bake	375°F	45 min	Meal#4: Herb and pecan fried chicken, Crispy potato wedges, Applesauce rhubarb muffins
5	Conv. Bake	425°F	20 min	Meal#5: Spicy red snapper, Gruyere pecan biscuits
6	Conv. Roast	325°F	140°F	Beef, rare
7	Conv. Roast	325°F	155°F	Beef, medium Pork
8	Conv. Roast	325°F	165°F	Beef, well done
9	Conv. Roast	300°F	135°F	Ham, fully cooked
0	Conv. Bake	325°F	160°F	Casseroles

### To program your own cycle:

1. Press CONVECT FULL MEAL.
2. Press the Command Pad to the cook cycle you want (for example, BAKE).
3. Enter the temperature and cook time you want. (The default is Bake at 170°F for 2 hours.) Entering a cook time of 0 minutes lets you do untimed cooking.
4. To save only, press CONVECT FULL MEAL.

To cook with this cycle Immediately and save it, press START.

### When programming your own cycle:

1. Start with meat or main dish items (times are more critical with these items).
2. Choose baked goods with bake temperatures similar to those of meat or main dish items. Convection baking time of +/-10 to 15 minutes and temperatures of +/-25 to 50 degrees are acceptable.
3. Choose vegetables and fruits last.

**NOTE:** You can also program a Temperature Probe setting rather than a cook time in upper/single ovens. In double ovens you can program two separate favorite cycles, one for each oven.

## Using EASY CONVECT<sup>®</sup> Conversion

(upper oven/single oven/both ovens on Models KEBS208D and KEBS278D)

EASY CONVECT Conversion lets you convection cook without entering convection cook temperatures and times. Simply enter the standard cook temperature and time for the food to be cooked. The oven will reduce the temperature, or the temperature and time, for convection cooking. (Convection temperatures and times are not as long because the heated air is circulated in the oven cavity for quicker cooking.)

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

**NOTE:** The converted temperatures and times are not precise because the food categories you choose from are general. (See "EASY CONVECT Conversion setting chart" on page 23 for which foods you can cook in each setting.) To ensure proper cooking, the oven will prompt you to check food at the end of cook time. If food needs more cooking, the oven will continue to cook. If food does not need more cooking, press CANCEL/OFF.

### 1. Place food in oven.

### 2. Press one of three EASY CONVECT Conversion Pads.

Example for Meats:

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS

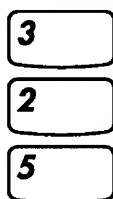


YOU SEE



### 3. Enter standard cook temperature.

PRESS



YOU SEE



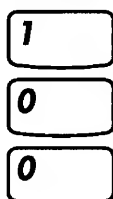
(example showing 325°F – cooking without temperature probe)

### 4. Enter standard cook time.

NOTES:

- This step is not needed when using the temperature probe.

PRESS



YOU SEE



(example showing 1 hour)

- **To delay convection cooking**, after Step 4, press the Stop Time pad and enter the desired stop time. Cooking will start at the time equal to the stop time

less the cook time. (Example: A cook time of one hour and a stop time of 4:00 would give you a start time of 3:00.)

## 5. Start oven.

**NOTE:** The actual temperature reduction and time savings are different for each food category and oven type.

**PRESS**



**YOU SEE**



(display shows temperature reduced by 25°F – nondelayed cooking)

## 6. At end of cook time (nondelayed cooking):

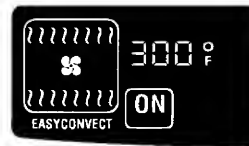
**YOU SEE**



## 7. Open door and check food (nondelayed cooking).

If you want to continue cooking, close door and the oven will continue cooking.  
If you do not want to continue cooking, press the pad.

**YOU SEE**



## 8. When stop time is reached (delayed cooking only):

Four tones will sound, followed by four reminder tones every minute, until you open the door, remove the probe, or press the Cancel/Off pad.

**YOU SEE**



## EASY CONVECT\* Conversion setting chart

EASY CONVECT SETTING	FOODS YOU CAN COOK WITH THIS SETTING
<b>Baked Goods</b>	Cakes: layer, bundt, and angel food Breads: quick and yeast Biscuits and cookies Casseroles, including frozen entrees and soufflés, Fish
<b>Meats</b>	Chicken: whole and pieces Roasts: pork, beef, and ham Meat loaf, Baked potatoes <b>NOTE:</b> Turkey or large poultry are not included because their cooking times vary.
<b>Other Foods</b>	Convenience foods: french fries, nuggets, fish sticks, pizza Pies: fruit and custard

## Broiling

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

**NOTE:** Preheating is not necessary when broiling.

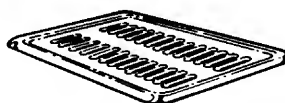
### 1. Position rack.

See "Broiling rack positions" on page 38 for recommended rack positions.

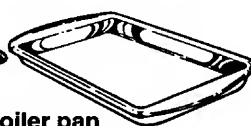


### 2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.



Broiler grid



Broiler pan

### 3. Close door.

**NOTE:** Do not keep the door open as on other electric ovens. Unlike other electric ovens, the broil element will only stay on with the door closed. This gives you the high heat you need for broiling. However, if you leave the door open, the broil element will go off.

### 4. Press Broil pad.

Once for Maxi Broil

OR

Twice for Econo Broil

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS



YOU SEE



(example for Maxi broil)

PRESS



YOU SEE



(example for Econo broil)

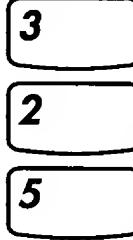


## 5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see below).

**NOTE:** See "Thermal broiling chart" on page 38 for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F broiling temperature for Maxi Broil)

## 6. Start oven.

**NOTE:** If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS



YOU SEE



(example for Maxi Broil)

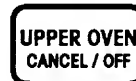
## 7. When broiling is done, turn off oven.

PRESS



(single ovens)

OR



(double ovens)

YOU SEE

(display will go blank)

## Variable temperature broiling

- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F. These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

## Convection broiling

(upper oven/single oven/both ovens on Models KEBS208D and KEBS278D)

Use this setting when broiling thick cuts of meat.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Position rack.

See "Broiling rack positions" on page 38 for recommended rack positions.



### 2. Close door.

**NOTE:** Do not try to convection broil with the door open. The fan and elements will not operate.

### 3. Choose Convection Broil setting.

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.



YOU SEE

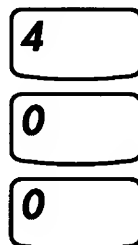


### 4. Set temperature (optional).

Do this step if you want to set a temperature (up to 500°F) other than 450°F.

**NOTE:** See your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 400°F temperature setting)

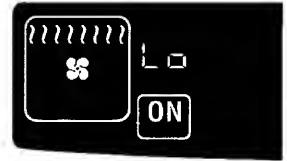
## 5. Preheat oven.

**NOTE:** If you want to change the convection broiling temperature after broiling has begun, repeat Steps 3, 4, and 5.

PRESS



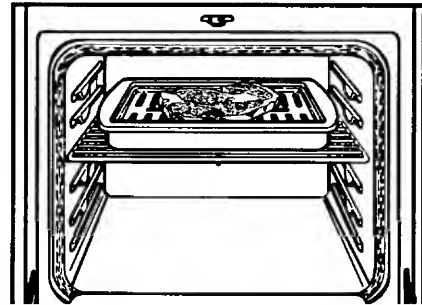
YOU SEE



## 6. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the most even heat and the best airflow.

**NOTE:** If you want to change the convection broiling temperature after broiling has begun, repeat Steps 3, 4, and 5.



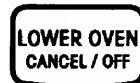
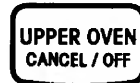
## 7. When broiling is over, turn off oven.

PRESS



(single ovens)

OR



(double ovens)

YOU SEE

(display will go blank)

## Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

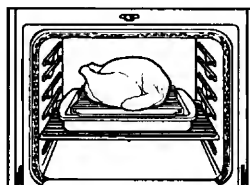
Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly. Before using timed cooking, make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 11.)

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

## To start now and stop automatically:

### 1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 34 and "Rack placement" chart on page 35.



### 2. Choose setting.

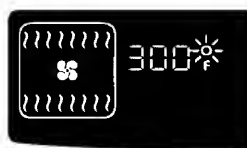
- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS



YOU SEE



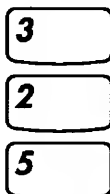
(example for Convection Roast)

### 3. Set temperature (optional).

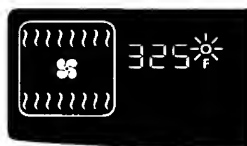
Do this step if you want to set a temperature other than the one displayed.

**NOTE:** See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F temperature setting in Convection Roast)

### 4. Press Cook Time pad.

PRESS



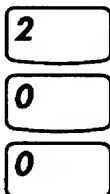
YOU SEE



(start time display will light up, showing time of day)

### 5. Set cook time.

PRESS



YOU SEE



(example shows 2-hour cook time with stop time now two hours later than time of day)

## 6. Start oven.

Vertical bar on display will get shorter as cook time counts down.

PRESS



YOU SEE



(cook time is displayed)

## 7. When baking/roasting is done:

"End" will show on the display. Four tones will sound, followed by four short reminder tones every minute until you open the door or press the Cancel/Off pad.

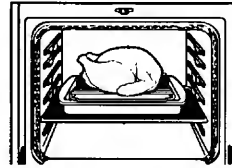
YOU SEE



## To delay start and stop automatically:

### 1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 34 and "Rack placement" chart on page 35.



### 2. Choose setting.

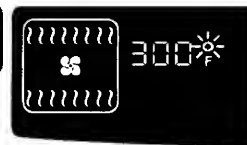
- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS



YOU SEE



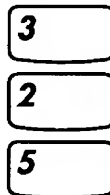
(example for Convection Roast)

### 3. Set temperature (optional).

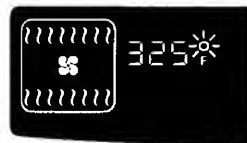
Do this step if you want to set a temperature other than the one displayed.

**NOTE:** See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F temperature setting in Convection Roast)

continued on next page

## 4. Press Cook Time pad.

PRESS



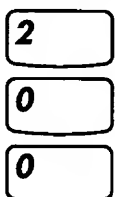
YOU SEE



(start time display will light up, showing time of day)

## 5. Set cook time.

PRESS



YOU SEE



(example shows 2-hour cook time with stop time now two hours later than time of day)

## 6. Press Stop Time pad.

PRESS

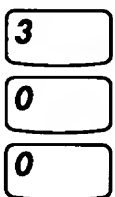


YOU SEE



## 7. Set stop time.

PRESS



YOU SEE



(stop time display shows 3:00 and start time display shows 1:00 – stop time minus 2-hour cook time)

## 8. Press Start pad.

PRESS



YOU SEE



When start time is reached:

Vertical bar on display will get shorter as cook time counts down.

YOU SEE



## 9. When baking/roasting is done:

“End” will show on the display. Four tones will sound, followed by four short reminder tones every minute until you open the door or press the Cancel/Off pad.

YOU SEE



**To cancel timed cooking settings:**

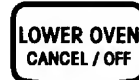
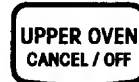
**Press Cancel/Off pad.**

**PRESS**



(single ovens)

**OR**



(double ovens)

**YOU SEE**

(display will go blank)

## **WARNING**

**To avoid sickness and food waste when timed baking/roasting:**

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

Failure to follow the above could result in sickness.

**NOTE:** Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

## Dehydrating

**(upper oven/single oven/both ovens on Models KEBS208D and KEBS278D)**

You can use your THERMAL-CONVECTION\* oven to dehydrate fruits and vegetables.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### **NOTES:**

- **If you do not turn off oven** after dehydrating, the oven will keep running until you press CANCEL/OFF.
- **To learn more** about dehydration, see your convection oven cookbook.

### **1. Prepare food.**

Prepare foods as recommended in recipe.

**continued on next page**

---

## 2. Arrange food on drying racks.

Racks are not included with oven.  
Contact a local store handling specialty cooking utensils.

---

## 3. Close door.

**NOTE:** Do not try to dehydrate with the door open. The fan and elements will not operate.

---

## 4. Press and hold Convection Bake pad for 5 seconds.

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS



Hold for  
5 seconds

YOU SEE

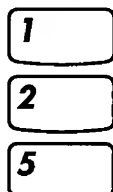


---

## 5. Set temperature (optional).

Do this step if you want to set a temperature (from 100°F to 200°F) other than 140°F.

PRESS



YOU SEE



(example shows  
125°F dehydrating  
temperature)

---

## 6. Start oven.

**NOTE:** If you want to change the dehydrating temperature after dehydrating has begun, repeat Steps 4, 5, and 6.

PRESS



YOU SEE



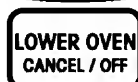
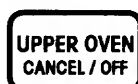
---

## 7. When dehydrating is done, turn off oven.

PRESS



(single ovens)  
OR



(double ovens)

YOU SEE  
(display will go blank)



## Raising (proofing) bread

(upper oven/single oven/both ovens on Models KEBS208D and KEBS278D)

You can use your THERMAL-CONVECTION\* oven to proof bread. For more information see your convection oven cookbook, provided with your oven.

**NOTE:** If you do not turn off oven after proofing bread, the oven will keep running until you press CANCEL/OFF.

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### 1. Put dough in oven.

**NOTE:** Be sure to close the door.

### 2. Press and hold Baked Goods pad for 5 seconds.

**NOTES:**

- On double ovens, the cavity symbol flashes to tell you which oven you are setting.
- Only a 100°F temperature setting is available in the Raising Bread mode. If you try to change the temperature, you will hear some tones.

**PRESS**



Hold for  
5 seconds

**YOU SEE**



### 3. Start oven.

One long tone will sound when oven is preheated.

**PRESS**



**YOU SEE**



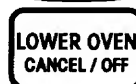
### 4. When proofing is done, turn off oven.

**PRESS**



(single ovens)

OR



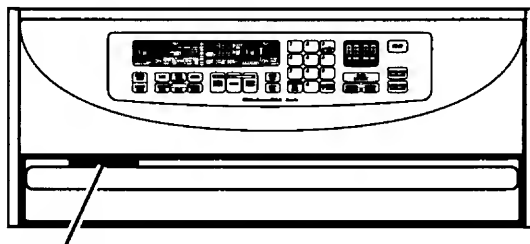
(double ovens)

**YOU SEE**

(display will go blank)

## The oven vent(s)

Hot air and moisture escape from the oven(s) through vent(s). The vent for the oven is above the oven door. This vent is needed for air circulation. **Do not block the vent(s).** Poor baking/roasting can result.



Oven vent

## Cooking tips

### Baking/convection baking tips

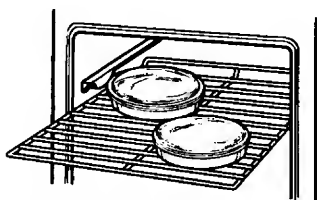
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

#### For best air circulation:

- Place the pans so that one is not directly over the other.



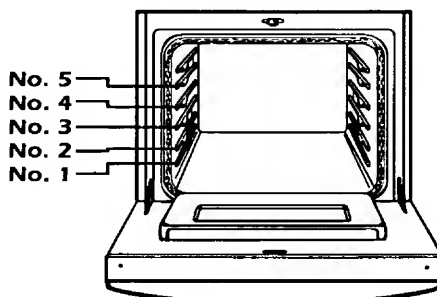
- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.



- When baking with two pans, place pans in opposite corners of the oven rack.

**NOTE:** "Oven peeking" may cause heat loss, longer cooking times, and unsatisfactory baking or roasting results. Rely on your timer.

### Rack positions



Your upper/single oven has 3 straight racks and 5 rack positions. Your lower oven has either 2 or 3 racks (depending on model) and 5 rack positions. Rack position 5 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

## ⚠ WARNING

### Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If you must move rack(s) while oven is hot, use pot holders or oven mitts to protect hands.
- Do not let pot holder or oven mitt touch hot broil element.

Failure to follow the above precautions could result in personal injury.

## Baking tips

### (Bake pad)

For proper cooking, follow these guidelines:

- **When using one rack**, place the rack so the top of the food will be centered in the oven.
- **When using more than one rack**, use the Convection Bake setting.
- **Use only one** cookie sheet in the oven at one time when using the Bake setting.

### Rack placement for specific foods:

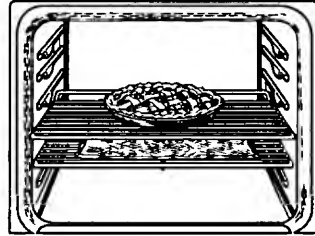
(For rack positions, see "Rack positions" on page 34.)

FOOD	RACK POSITION
Frozen pies	2
Angel food and bundt cakes, most quick breads, yeast breads, casseroles, meats	1 or 2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

## Using aluminum foil in the oven

### (for thermal baking)

Use aluminum foil to catch spillovers from pies or casseroles.



- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.

**NOTE:** Do not line oven bottom or entire oven rack with foil or other liners. Poor baking and damage to the oven may result.

## Convection baking tips

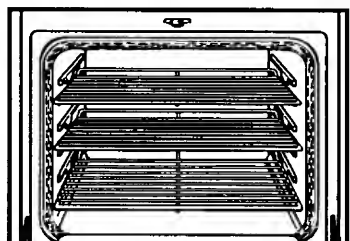
### (Convection Bake pad)

- **Do not use** aluminum foil when convection baking. Aluminum foil may block airflow.
- **Reduce** recommended recipe oven temperature by approximately 25°F. Use EASY CONVECT\* Conversion (see page 22).
- **For some recipes**, you can reduce convection baking time compared to standard baking times. Use EASY CONVECT\* Conversion (see page 22).

**NOTE:** Cooking time may be longer when you use more than one rack.

## Using Your Oven

- **When baking on two or three racks**, use the Convection Bake setting for more even results. (You can, however, use only one rack when convection baking.)

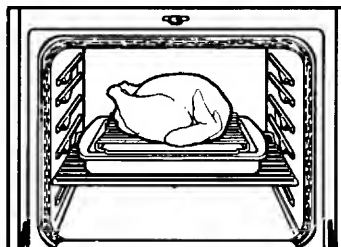


- **To use three racks during convection baking**, place one rack in position 5 (the highest position), another rack in position 1 (the closest to the oven bottom), and the third rack in position 3. This allows all three racks to be an equal distance apart for better baking.
- **Stagger** cake pans or other utensils in opposite directions on each rack when three racks are used.

### Roasting tips

- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- **Use an accurate meat thermometer or temperature probe** (see page 17) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone, or gristle.

- **After reading the thermometer once**, push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.
- **You can reduce** roasting times and temperatures for most standard recipes when using the Convection Roast setting. See convection roasting chart in your convection oven cookbook for recommended roasting times and temperatures, or use EASY CONVECT<sup>®</sup> Conversion (see page 22).



- **Use the convection roasting rack** on the broiler pan and grid (all included with your oven). (The convection roasting rack rests on the broiler pan and grid.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

### Broiling tips

- **Always start** broiling with a cold broiler pan for better results.
- **To retain more natural juice**, do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

### **WARNING**

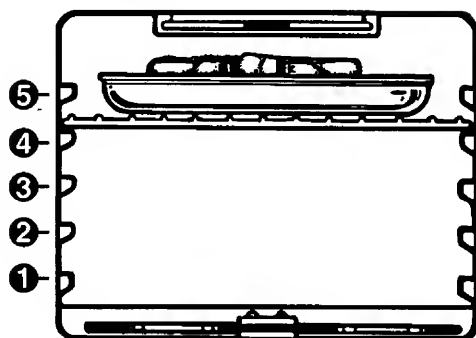
#### **Fire Hazard**

- Place food about 3" or more from the broil element.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Failure to follow the above could result in fire, burns, or other personal injury.

## Using Your Oven

### Broiling rack positions



### Thermal broiling chart:

The recommended rack position is numbered lowest (1) to highest (5).

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES)	
			SIDE 1	SIDE 2
<b>Steak, 1" thick</b>	4	500°F		
• rare			4	4
• medium			6	6
• well-done			8	8
<b>Steak, 1½" thick</b>	4	500°F		
• rare			8	8
• medium			10	10
<b>Hamburger patties or steaks, ½" thick or less</b>				
• medium	4	500°F	6	4
<b>Lamb chops, 1" thick</b>	4	400°F	9	9
<b>Ham slice, ½" thick</b>	4	500°F	5	5
<b>precooked 1" thick</b>	4	500°F	10	10
<b>Pork chops, 1" thick</b>	4	450°F	12	12
<b>Frankfurters</b>	4	500°F	4	4
<b>Chicken pieces</b>	3	500°F	16	16
<b>Fish, 1" thick</b>	3	350°F	10	10
<b>Beef liver, ½" thick</b>	4	350°F	5	5



Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

# Caring for Your Oven

## Cleaning your oven and controls

PART	WHAT TO USE	HOW TO CLEAN
<b>Control panel</b>	Sponge and warm, soapy water  <b>OR</b>  Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, wipe with clean water, and dry thoroughly.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish.</b></li> <li>• Do not spray cleaner directly on panel. Apply cleaner to paper towel.</li> </ul> <p><b>NOTE:</b> Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 8.)</p>
<b>Exterior surfaces</b> (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, wipe with clean water, and dry thoroughly.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• <b>Do not use abrasive or harsh cleansers. They may damage the finish.</b></li> </ul>
<b>Broiler pan and grid</b> (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse, and dry thoroughly.</li> <li>• <b>Do not clean in Self-Cleaning cycle.</b></li> </ul>
<b>Oven racks</b>	Steel-wool pad and warm, soapy water <b>OR</b> The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• Wash, rinse, and dry thoroughly.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• Leave in oven during Self-Cleaning cycle.</li> </ul> <p><b>NOTE:</b> Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
<b>Oven door glass</b>	Paper towel and spray glass cleaner <b>OR</b> Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, wipe with clean water, and dry thoroughly.</li> </ul>
<b>Oven cavity</b>	Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• See "Using the Self-Cleaning Cycle" on pages 41-44.</li> </ul>

## Using and replacing the oven lights

The oven lights will come on when you open the oven door. To turn the lights on when the oven door is closed, **press** the Oven Light pad  on the control panel. **Press** the pad  again to turn off the lights.

### **WARNING**

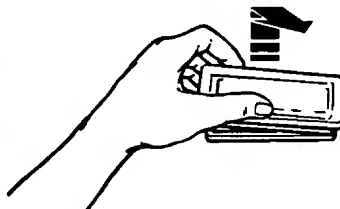
#### **Electrical Shock Hazard**

- Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb.
- The light cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because the light cover is made of glass, be careful not to drop it.

Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

### **Replacing the oven light:**

1. **Disconnect** appliance at the main power supply.



2. **Remove** glass light cover by grasping rear or back edge of cover and pulling it away from the side wall of the oven.
3. **Remove** the light bulb from its socket. **Replace** the bulb with another halogen bulb (12 volt, 5 watt maximum, available at most hardware stores).
4. **Replace** the light cover by snapping it back into wall. **Reconnect** appliance at main power supply.

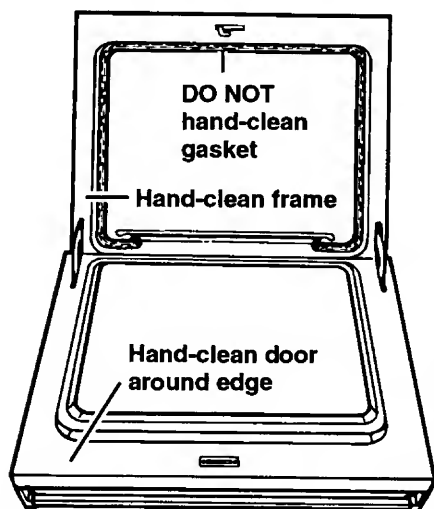
**NOTE:** The oven lights will not work during the Self-Cleaning cycle.



# Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

## Before you start



**Before you start the Self-Cleaning cycle, make sure you:**

- **Hand-clean the areas shown.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

### NOTES:

- **DO NOT** clean, move, or bend the gasket. Poor cleaning, baking, and roasting may result.
- **DO NOT** let water, cleaner, etc., enter slots on door and frame.
- **Remove** the broiler pan grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.

- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 39.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

## **⚠ WARNING**

### **Burn Hazard**

- Do not touch the oven during the Self-Cleaning cycle.
  - Do not use commercial oven cleaners in your oven.
- Failure to follow the above could result in burns or hazardous fumes.

### NOTES:

- **Do not block** the oven vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

# Using the Self-Cleaning Cycle

## Before setting the controls

- Make sure clock is set to correct time of day.
- Make sure the oven door is completely closed.

## Setting the controls

**NOTE:** Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

### To start cleaning immediately:

#### 1. Press Clean pad.

A 3½-hour Self-Cleaning cycle will be set. (The first three hours are for cleaning, the last 30 minutes are for cooling.)

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting. The electronic control will not let both ovens be active while one oven is cleaning.

#### PRESS



#### YOU SEE



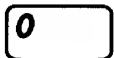
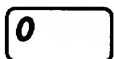
(stop time display shows time 3½ hours later than time of day – shown in start time display)

#### 2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time from 2½ to 4½ hours.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for moderate to heavy soil.

#### PRESS



#### YOU SEE



(example shows 4-hour cleaning cycle with stop time now four hours later than time of day)

#### 3. Start oven.

**NOTE:** The door will lock right after you press START.

#### PRESS



#### YOU SEE



#### 4. After the self-cleaning cycle ends:

#### YOU SEE



## To delay cleaning start time:

### 1. Press Clean pad.

A 3½-hour Self-Cleaning cycle will be set. (The first three hours are for cleaning, the last 30 minutes are for cooling.)

**NOTE:** On double ovens, the cavity symbol flashes to tell you which oven you are setting. The electronic control will not let both ovens be active while one oven is cleaning.

#### PRESS



#### YOU SEE



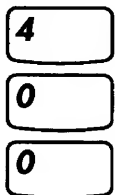
(stop time display shows time 3½ hours later than time of day – shown in start time display)

### 2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time from 2½ to 4½ hours.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for moderate to heavy soil.

#### PRESS



#### YOU SEE



(example shows 4-hour cleaning cycle with stop time now four hours later than time of day)

### 3. Press Stop Time pad.

#### PRESS



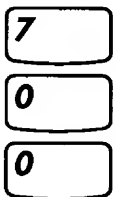
#### YOU SEE



### 4. Set stop time.

Example for 7:00:

#### PRESS



#### YOU SEE



(display shows stop time of 7:00 and start time of 3:00 – stop time minus cleaning time)

### 5. Complete entry.

**NOTE:** The door will lock right after you press START.

#### PRESS



#### YOU SEE



When the start time is reached:

#### YOU SEE



continued on next page

## Using the Self-Cleaning Cycle

### 6. After the self-cleaning cycle ends:

#### YOU SEE

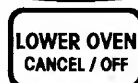
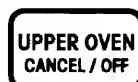


### To stop the self-cleaning cycle at any time:

#### PRESS



(single ovens)  
OR



(double ovens)

#### YOU SEE



("cln", "cooling", and "DOOR LOCKED" will appear if oven has not cooled down and you try to program another cooking function)

## For best cleaning results

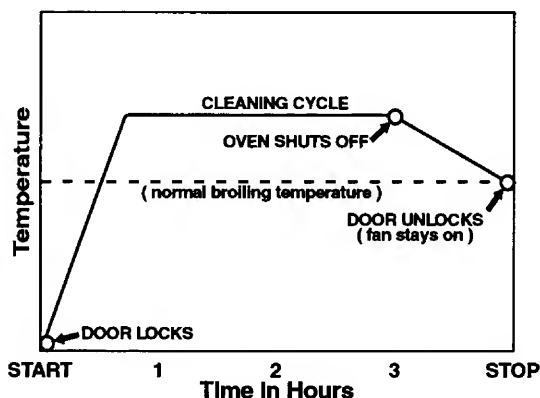
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected**, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 41.

## How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See "Setting the controls" on page 42.)

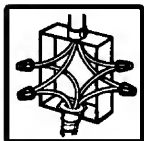
The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops after three hours, but it takes longer for the oven to cool enough to unlock.



# Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 47.

**If nothing operates, check the following:**



Is the oven wired into a live circuit with the proper voltage?  
(See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

**Other possible problems and their causes:**

PROBLEM	CAUSE
<b>The oven will not operate</b>	<ul style="list-style-type: none"><li>• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.</li><li>• You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.</li></ul>
<b>The Self-Cleaning cycle will not operate</b>	<ul style="list-style-type: none"><li>• You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.</li></ul>
<b>Display is blank</b>	<ul style="list-style-type: none"><li>• You have set the display not to show the clock time. To see the clock time again, press and hold the Clock Set/Start pad for 5 seconds.</li></ul>

**continued on next page**

PROBLEM	CAUSE
<b>Cooking results are not what you expected</b>	<ul style="list-style-type: none"> <li>• The oven is not level. (See Installation Instructions.)</li> <li>• The oven temperature seems too low or too high. See "Adjusting oven temperature" on page 16 to adjust oven temperature.</li> <li>• You did not preheat the oven before baking (if called for in recipe).</li> <li>• The recipe you are using may need to be altered to improve the taste or appearance of the food.</li> <li>• You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size.</li> <li>• There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.</li> </ul>
<b>The display is showing "PF"</b>	<ul style="list-style-type: none"> <li>• There has been a power failure. Reset the clock. (See page 11.)</li> </ul>
<b>A letter followed by a number shows on the display</b> (for example "E3", "F1")	<ul style="list-style-type: none"> <li>• Press CANCEL/OFF. If the code reappears, note the code and call for service. (See Step 2 on page 47.)</li> </ul>
<b>The key pads do not operate</b>	<ul style="list-style-type: none"> <li>• The Control Lock has been set. (See "Using the control lock" on page 8.) Turn off the Control Lock by pressing and holding the Control Lock pad (Number Pad 3) for 5 seconds.</li> </ul>

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 47.

# Requesting Assistance or Service

## In U.S.A.:

### 1. If the problem is not due to one of the items listed in "Trouble-shooting" on pages 45-46†:

- Call KitchenAid Consumer



Assistance Center:

**1-800-422-1230**

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Assistance Center  
KitchenAid  
2000 North M-63  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

### 2. If you need service†:

- Call your dealer or the repair service he recommends.



• All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.

- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 1).

### 3. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and KitchenAid have failed to resolve your problem.

Major Appliance Consumer Action Program  
20 North Wacker Drive  
Chicago, IL 60606

- MACAP will in turn inform us of your action.

#### † When asking for help or service:

Please provide a detailed description of the problem (including any information that appears on the electronic control display), your appliance's complete model and serial numbers, and the purchase date. (See page 2.) This information will help us respond properly to your request.

### Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators

Trash Compactors

Ranges & Cooktops

Freestanding Refrigerators

Hot Water Dispensers

Microwave Ovens

50-Pound Ice Makers

Food Waste Disposers

Washers & Dryers

Dishwashers

Built-in Ovens

Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230** (in U.S.A.) or contact your authorized Inglis Limited\*\* Appliance Service company (in Canada).

## In Canada:

### Inglis Limited\*\* Appliance Service – Consumer Service

#### Direct service branches:

<b>BRITISH COLUMBIA</b>	<b>Vancouver</b>	Inglis Limited Appliance Service 3627 E. 4th Avenue	604-291-6426 1-800-665-6788
	<b>Victoria</b>	Inglis Limited Appliance Service 3117 Steele Street	604-291-6426 1-800-665-6788
<b>ALBERTA</b>	<b>Calgary</b>	Inglis Limited Appliance Service #15 6025 12th Street S.E.	403-253-9267 1-800-661-1022
	<b>Edmonton</b>	Inglis Limited Appliance Service 16236-116 Avenue	403-453-3900 1-800-661-6291
<b>ONTARIO</b>	<b>Toronto (Mississauga)</b>	Inglis Limited Appliance Service 5945 Ambler Drive	905-821-3900 1-800-807-6777
	<b>Toronto (Markham)</b>	Inglis Limited Appliance Service Unit #1, 110 Torbay Road	905-475-9511 1-800-807-6777
	<b>Ottawa</b>	Inglis Limited Appliance Service 28 Capital Drive	613-225-0510 1-800-267-3456
<b>SASKATCHEWAN</b>	<b>Regina</b>	Inglis Limited Appliance Service	1-800-665-1683
	<b>Saskatoon</b>	Inglis Limited Appliance Service	1-800-665-1683
<b>MANITOBA</b>	<b>Winnipeg</b>	Inglis Limited Appliance Service 1683 Church Avenue	204-694-5308 1-800-665-1683
<b>QUEBEC</b>	<b>Montreal (Laval)</b>	Inglis Limited Appliance Service 2750, Francis-Hughes	514-382-8110 1-800-361-3032
	<b>Brossard</b>	Inglis Limited Appliance Service 9605 F. Ignace Street	514-397-1840 1-800-361-0950
	<b>Quebec City</b>	Inglis Limited Appliance Service 5275, Blvd. Wilfrid-Hamel, Suite 140	418-871-5251 1-800-463-1523
	<b>Sherbrooke (Rock Forest)</b>	Inglis Limited Appliance Service 3475 Industrial Blvd.	819-564-6565 1-800-567-6966
<b>NOVA SCOTIA</b>	<b>Dartmouth</b>	Inglis Limited Appliance Service 900 Windmill Road	902-468-6634 1-800-565-1598

For service in areas other than those listed, contact your Appliance Dealer.



# Index

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

TOPIC	PAGE	TOPIC	PAGE
ASSISTANCE .....	47	LIGHT .....	40
BAKING		LOCK	
Aluminum foil .....	35	Control .....	8
Pans .....	34	Self-Cleaning cycle .....	42, 43
Setting cycle .....	13	MODEL AND SERIAL NUMBER .....	2
Tips .....	34, 35	OVEN TEMPERATURE	
BROILING		Adjusting .....	16
Chart .....	38	Setting ... 13, 15, 18, 22, 25, 26, 28, 29, 32	
Grid .....	24	OVEN VENT(S) .....	34
Pan .....	24	PARTS .....	5
Setting cycle .....	24	RACKS	
Tips .....	37	Convection roasting rack .....	36
CLEANING		Placement .....	35
Broiler pan and grid .....	39	Positions .....	34
Control panel .....	39	RAISING BREAD .....	33
Exterior surfaces .....	39	ROASTING	
Oven cavity .....	39	Rack .....	36
Oven door glass .....	39	Setting cycle .....	15
Oven racks .....	39	Tips .....	36
Self-cleaning cycle .....	41	SAFETY .....	3-4
CONTROL PANEL		SELF-CLEANING	
Canceling .....	7	Delay cleaning .....	43
Celsius cooking .....	6	How cycle works .....	44
Clock .....	11	Preparing oven .....	41
Command pads .....	6	Setting controls .....	42-44
Control lock .....	8	Starting immediately .....	42
Display .....	6	Stopping cycle .....	44
Jewish Sabbath feature .....	9	Tips .....	44
Number pads .....	6	SERVICE .....	47
Selecting an oven .....	7	TEMPERATURE PROBE	
Settings .....	10	Cleaning .....	19
Signals .....	7	Connecting to oven .....	17
Timer .....	12	Inserting in food .....	17
Tones .....	7	Setting cycle .....	18
CONVECT FULL MEAL .....	19	TIMED COOKING	
CONVECTION BAKING		Canceling .....	31
Pans .....	34	Cook time .....	28, 29
Setting .....	13	Stop time .....	30
Tips .....	35	TROUBLESHOOTING .....	45
CONVECTION BROILING .....	26	WARRANTY .....	52
DEHYDRATING .....	31		
EASY CONVECT* Conversion .....	22		
FEATURES .....	5		

# KitchenAid<sup>\*</sup>

## Electric Built-In Oven

# Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	<b>A. Service calls to:</b> <ol style="list-style-type: none"> <li>1. Correct the installation of the oven.</li> <li>2. Instruct you how to use the oven.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> <b>B. Repairs when oven is used in other than normal home use.</b>
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts for any electric element to correct defects in materials or workmanship.  Replacement parts for solid state touch control system to correct defects in materials or workmanship.	<b>C. Damage resulting from accident, alteration, misuse, abuse, improper installation, or installation not in accordance with local electrical codes.</b>  <b>D. Any labor costs during the limited warranties.</b>
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	<b>E. Replacement parts or repair labor costs for units operated outside the United States and Canada.</b>  <b>F. Pickup and delivery. This product is designed to be repaired in the home.</b>  <b>G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b>

5/93

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A. In Canada, contact your authorized Inglis Limited\*\* Appliance Service company.

KitchenAid  
Benton Harbor, Michigan, U.S.A. 49022-2692



Printed on recycled paper –  
10% post-consumer waste  
50% recovered materials

**PART NO. 4449000**

© 1995 KitchenAid

\*Registered Trademark/Trademark of KitchenAid, U.S.A.;  
KitchenAid Canada, Licensee in Canada/\*\*Registered Trademark of Inglis Limited.

5/95  
Printed in U.S.A.